

2004 Central Coast Pinot Noir

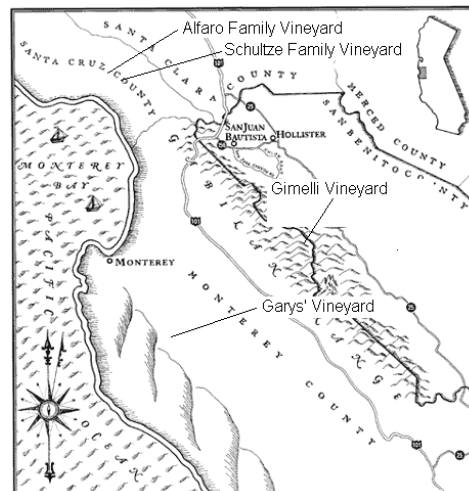
The Vineyards

This wine is a blend made from Pinot Noir sourced from four outstanding Central Coast vineyards:

1. Gimelli Vineyard, Cienega Valley (50%)
2. Alfaro Family Vineyard, Santa Cruz Mountains (25%)
3. Garys' Vineyard, Santa Lucia Highlands (12.5%)
4. Schultze Family Vineyard Santa Cruz Mountains (12.5%)

The Vintage:

Fruit set was moderate due to the natural thinning of late spring rains. The cool growing season was interrupted by two distinct heat waves that sent the winemakers scrambling: The first grapes were harvested in mid September and the last on October 23rd.



Winemaking:

The grapes were 100% de-stemmed and lightly crushed into small open-topped fermenters. The must was chilled to 55 degrees Fahrenheit and cold soaked for four to six days.. According to traditional methods, punch downs were performed daily by hand. After fermentation the wine was pressed off directly into 100% French oak barrels where it underwent malo-lactic fermentation and was aged for 11 months on the lees.

The Wine:

Medium ruby color; Aromas of red raspberries, strawberries, cherries, and spice. Silky texture on the palate, with excellent tannin/acid balance. This Pinot Noir will continue to improve with up to four years bottle age.

Technical Data:

pH	3.72	Production	200 cases
TA	.55 g/100ml	Release Date	June 1, 2006
Alcohol	14.5 % by vol.	Ageing	11 months in French oak barrels (30% new)
Bottle Size	750 ml	Suggested Retail	\$20.00

Suggested Food Pairings:

This wine pairs well with grilled steak, pasta, ripe cheeses and certain seafood items.